



## NEW HAMPSHIRE RECIPE CARDS

4 x 6"



### A TASTE OF NEW HAMPSHIRE

#### CHUCK'S FAVORITE APPLE CRISP

Peel, core and slice 8 medium apples (5 McIntosh and 3 Cortland) and place in a 12" deep dish pie plate (make sure to eat a few slices while doing this). Sprinkle 2/3 cup of granulated sugar over top and lightly stir in. In a separate bowl mix 1 cup flour, 1 cup dark brown sugar, 3/4 stick of margarine or butter (slightly softened) and 1 tsp. cinnamon until crumbly. Spread this mixture over the apples. Bake uncovered at 350° for approx. 1 hr. or until bubbly. Serve warm topped with vanilla ice cream.





## NEW HAMPSHIRE RECIPE CARDS

3 x 5"



### CHUCK'S FAVORITE APPLE CRISP

Peel, core and slice 8 medium apples (5 McIntosh and 3 Cortland) and place in a 12" deep dish pie plate (make sure to eat a few slices while doing this). Sprinkle  $\frac{2}{3}$  cup of granulated sugar over top and lightly stir in. In a separate bowl mix 1 cup flour, 1 cup dark brown sugar,  $\frac{3}{4}$  stick of margarine or butter (slightly softened) and 1 tsp. cinnamon until crumbly. Spread this mixture over the apples. Bake

uncovered at 350° for approx. 1 hr. or

until bubbly. Serve warm topped  
with vanilla ice cream.

